Intertek
4001609

Black Olive™
CHARCOAL GRILL

WARRANTY REGISTRATION
blackolivegrill.com/registration

OWNER'S MANUAL

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS

50-2815

Safety Precautions

Please read this entire manual before assembly and use of this charcoal burning grill. Failure to follow these instructions could result in property damage, bodily injury or even death.

Contact local building or fire officials about restrictions and installation inspection requirements in your area.

Do not use indoors!
This barbecue is designed for outdoor use only. If used indoors, toxic fumes will accumulate and can cause property damage, bodily injury or even death.

This barbecue should never be used as a heater as this is not its intended purpose.

Carbon monoxide poisoning
Carbon monoxide is a colorless and odorless gas, to prevent it from poisoning you or your family know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, sleepiness, nausea, vomiting, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.

See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon Monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late. Alcohol consumption and drug use increases the effects of carbon monoxide poisoning.

Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood circulatory system problems, such as anemia, or heart disease.

Do not! leave infants, children or pets anywhere near a unattended hot barbecue.

Improper assembly or use may be dangerous
Please follow the assembly instructions in this manual. Do not use barbecue unless all components are properly installed. Make sure the ash pan is properly installed before lighting the grill.

Do not use this barbecue near combustible construction or material, you must follow the clearance to combustibles section of the installation instructions.

Barbecue must be on a secure and level surface at all times. This barbecue is not to be installed in or on any type of recreational vehicle or boat.

Keep electrical wires and cords away from the hot surfaces of the barbecue and away from high traffic areas.

The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the barbecue.

Use only on properly grounded outlet.
To protect against electrical shock do not immerse cord, plugs in water or other liquid.

Safety Precautions

Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment. Unplug from outlet when not in use before and after cleaning. Allow to cool before putting on or taking off parts.

Your charcoal grill lights DIFFERENTLY from other grills
You must follow the included lighting instructions (pg.15) in order to prevent damage to your grill and to achieve desired lighting results.

Do not! use gasoline, alcohol or other highly volatile fluids to ignite or "freshen up" charcoal.

When opening your grill at high temperature (400^{O}F+), it is important to "burp" the lid then slowly open to prevent burn back. Failure to do this could result in serious injury.

Keep your charcoal DRY
Do not use wet charcoal. Keep your charcoal stored in a dry environment where it can't absorb moisture. Wet or damp charcoal will take longer to light and reduce performance.

After first use, inspect all fasteners for tightness
The metal band on the Black Olive is designed to keep the top of your grill secure. Due to temperature changes causing expansion and contraction, checking the tightness of these fittings after the first few uses is highly recommended.

DO NOT use water to clean the inside of your grill
The ceramics are porous and will absorb the water. Your grill is self-cleaning. Simply close the lid after use, allowing any food residue to burn off and carbonize. At the beginning of your next cook, scrape off the carbon remnants from the cooking surface with a wire brush.

The ceramics shell will also absorb moisture from the air, please keep a cover on grill when not in use. The more water that the ceramic has absorbed the longer it will take to heat up.

Do not touch hot surfaces. Use handles or knobs.
Never touch the grill, charcoal grate, ashes, charcoal or the barbecue to see if they are hot. When cooking with a charcoal grill, use appropriate protection and tools to avoid burning injuries. Do not attempt to move a hot barbecue, Allow the grill to cool before moving.

Do not use water to control flare-ups or to extinguish charcoal, as it may damage the ceramic shell. Extinguish coals by closing cap and air control damper.

Disposal of ashes
Do not remove ashes until all charcoal is completely extinguished and grill is cool. Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible surface well away from all combustible materials, pending final disposal.

Any servicing on the Black Olive Charcoal Grill should be preformed by an authorized service representative, please contact your local Black Olive dealer.

Save these instructions for future reference

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SPECIFICATIONS

Grilling Area	19 3/4" (306 sq in)
Maximum BTU	60,000 *
Ignition Time	3 minutes *
Grill Temp	200°F - 700°F+*
Electrical Requirements	120 Volts 3.55 Amps
Unit Dimensions	H 49" W 49.5" D 28"
Fuel	Lump Charcoal

*** Depending on charcoal type**

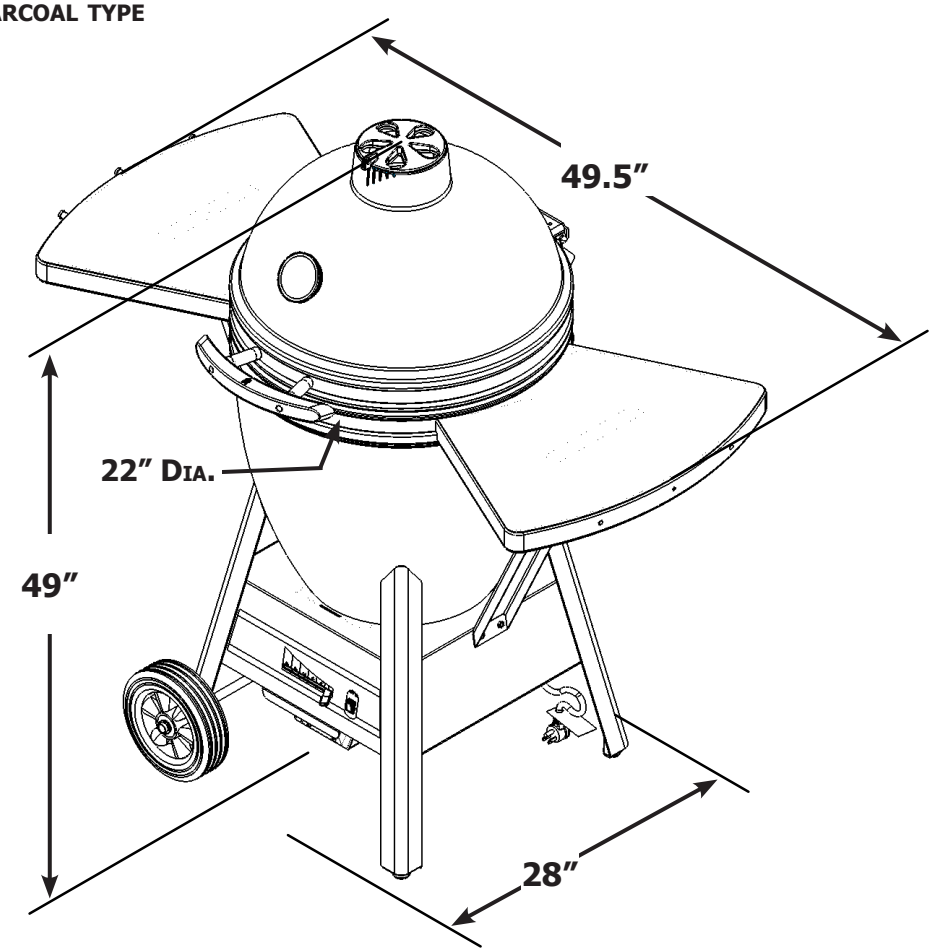


Figure 1: Overall dimensions

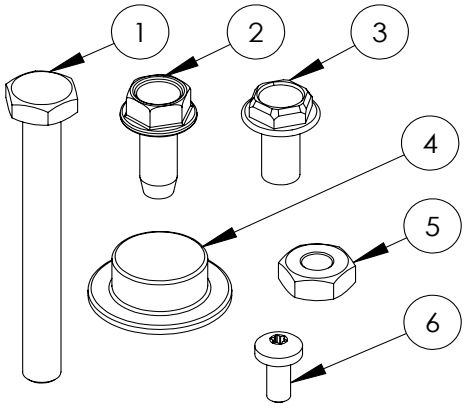
CONTENTS

Congratulations on your purchase of the Black Olive Charcoal Grill

The following instructions will walk you step-by-step through the correct assembly process of your new Black Olive Grill:

For your safety two people are required to lift and assemble the Black Olive Grill.

Your crated Black Olive Grill comes partially assembled with the remainder of the parts in a separate box. Reference the Bill of Materials below to insure you have all the correct components and fasteners.



INCLUDED HARDWARE		
ITEM No.	DESCRIPTION	QTY.
1	1/4"- 20 x 2.25" Base Bolt	3
2	1/4"- 20 x 0.625" Shelf Bolt	8
3	1/4"- 20 x 0.50" Ignitor Tube Bolt	2
4	0.50" Plated Push Nut	1
5	1/4"- 20 x 0.50" Plated Hex Nut	10
6	#8 X 0.375 T-20 Self Tapping Screw	2

Crate Contents:

- Assembled Ceramic Shell (complete with hinge, bands, handle, thermometer & cast cap)
- Ceramic Fire Basket
- Ceramic Fire Ring
- Stainless Steel Cooking Grill Support

} Inside Shell

Component Box Contents:

- Grill Base Assembly with Ash Pan
- Shelf Supports (2)
- Cast Charcoal Grate
- Shelves (2)
- Axle Shaft with 1 Push Nut
- Wheels (2)
- Charcoal scraper tool
- Manual Bag with Hardware
- Shell Secure Mount
- Ignitor Cover
- Power Cord Wrap Bracket
- Ceramic Blanket
- Cast Iron Cooking Grill
- Grill Cover
- Grill Gripper Tool

Tools Required for Assembly (not included):

- 7/16” wrench or socket
- Rubber mallet or hammer
- Torx T-20 screwdriver
- 5/16” socket or flat screwdriver (Uncrating)
- 3/8” socket or wrench

UNCRATING

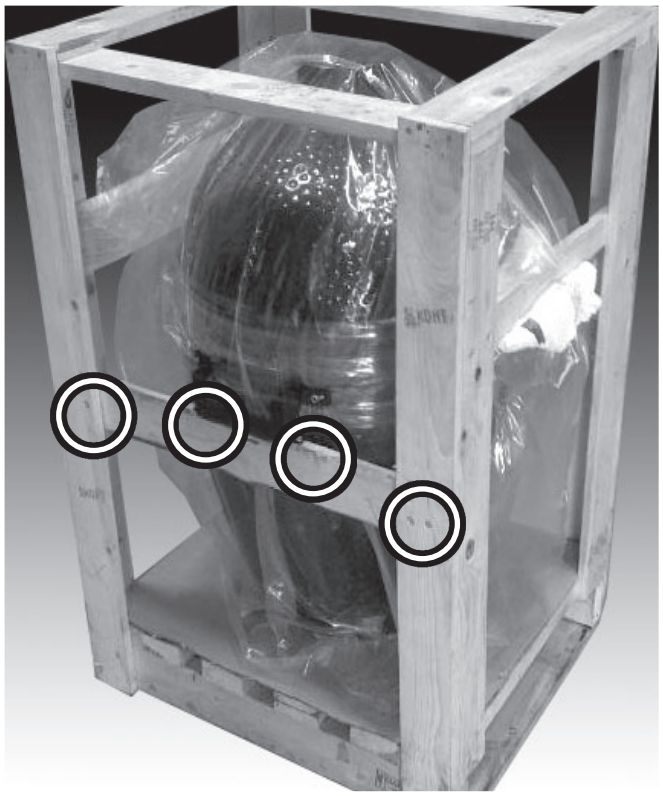


FIGURE 2: CROSS MEMBER REMOVAL

Step 1: To remove the crating you will need a 5/16" socket or flat screwdriver. Start by removing the screws in the circled areas shown on both sides of the crate, see Figure 2. Both side cross members can now be removed from the crate. DO NOT remove the red side handles.

Step 2: Remove all of the screws securing the crate to the pallet using a 5/16" socket, see Figure 3. There are three screws per corner. DO NOT attempt to remove the crate yet.

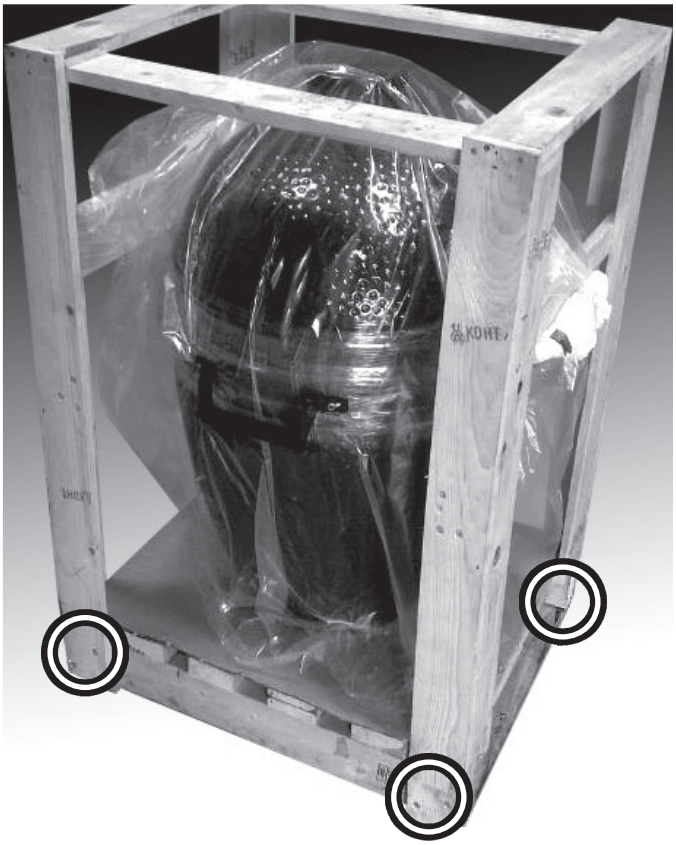


FIGURE 3: PALLET SCREW REMOVAL

UNCRATING

FIGURE 4: HINGE BRACKET BRACE

Step 3: Remove the two circled screws shown Figure 4 from the rear packaging brace using a 5/16" socket. The crate can now be removed from the pallet and shell assembly.

Note: The shell assembly is now unsupported, be careful not to knock it over.

Step 4: Next, remove the two bolts on the rear packaging bracing a 3/8" socket, see Figure 5 . The rear packaging brace can now be removed and recycled.

Note: The 3/8" bolts may be re-installed into the hinge after the plastic bag and shrink wrap has been removed.

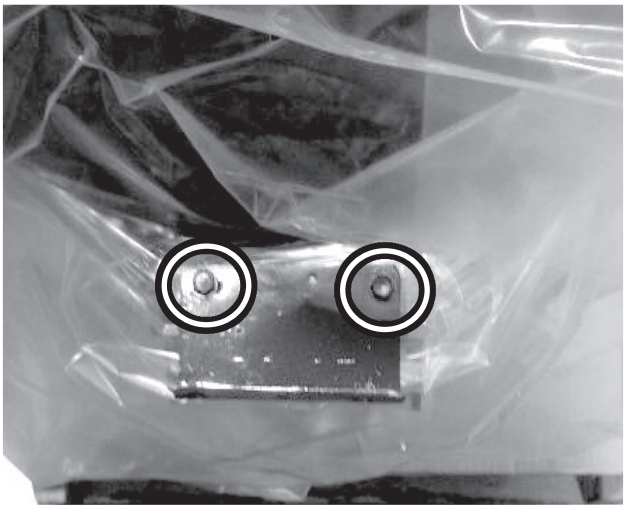


FIGURE 5: HINGE BRACKET

FIGURE 6 : CRATE REMOVED

Step 5: The shell assembly is now ready to be installed onto the base assembly. Remove all components from the other box.

Step 6: Install the wheels and axle shaft into the base assembly by resting the base assembly on its side as shown in Figure 7. Use a rubber mallet or hammer to install the supplied push nut onto the free end of the axle shaft. After installing the wheels, right the base assembly and adjust the leveling legs until it is level. **Be careful not to damage the air control damper on the front of the unit.**

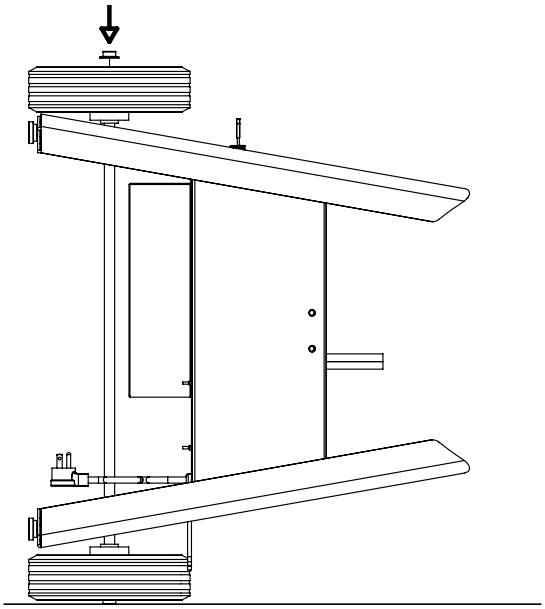


FIGURE 7: WHEEL INSTALL

Step 7: Mount the Power Cord Wrap Bracket to the bottom of the base as shown in figure 8. Use two supplied T-20 tapping screws to mount.

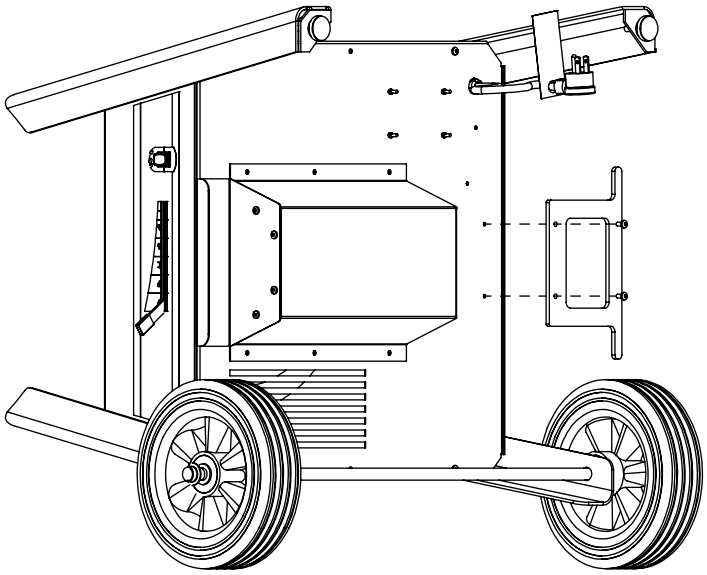


FIGURE 8 : POWER CORD WRAP BRACKET

Step 8: Remove bag covering shell. Using the red handles lift the assembled shell onto the base assembly**(This is a two person job)**. Make sure the handle and thermometer are centered with the front of the base, see Figure 9.

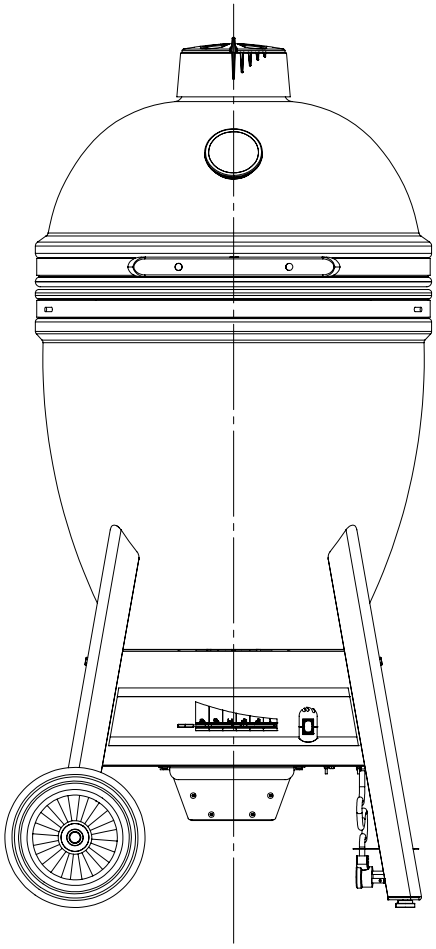


FIGURE 9: CENTERED UNIT

Step 9: The red side handles can now be removed (see Figure 9), using a 7/16" wrench or socket, and recycled. Remove the plastic bag and any other packaging material if not already done. Don't worry if you lose handle nuts, extra nuts are provided to mount shelves.

FIGURE 10 : HANDLE NUTS

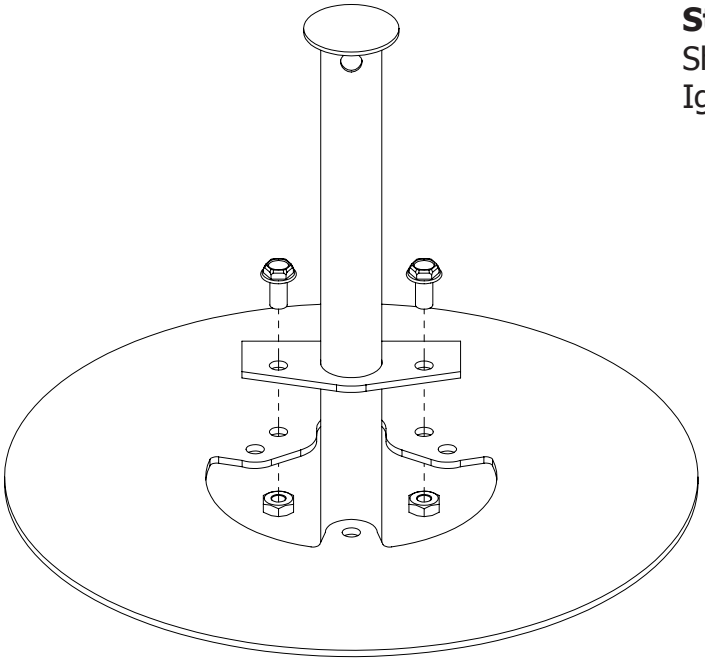


FIGURE 11 : IGNITOR TUBE MOUNT

Step 10: Mount the Ignitor Cover Tube to the Shell Secure plate using the supplied 0.50" Ignitor Tube bolts and 1/4-20 nuts.

Step 11: Open the shell assembly and remove the ceramic fire basket, ceramic ring, grill support, and any packaging material from inside the shell.

Step 12: place the 10" round ceramic blanket in the bottom of the shell. Now take the stainless steel shell secure plate with ignitor cover tube attached, slide the ignitor cover tube over the ignitor. The Ignitor cover tube will locate in the hole the ignitor is coming up through in the base. See figure 12.

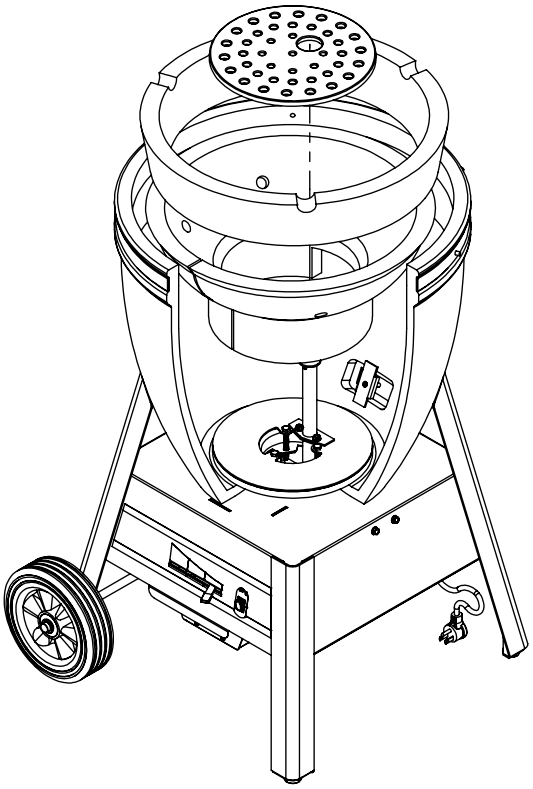


Figure 13: Inner ceramics and grate install

Step 14: Place ceramic fire basket, ceramic fire ring, and charcoal grate into shell bottom as show in figure 13.

Step 15: Finally install grill support and grill. The grill support will locate in holes drilled on the inside the shell. Install as originally installed when delivered. The smaller cutouts in the grill locate on the grill support, see figure 14.

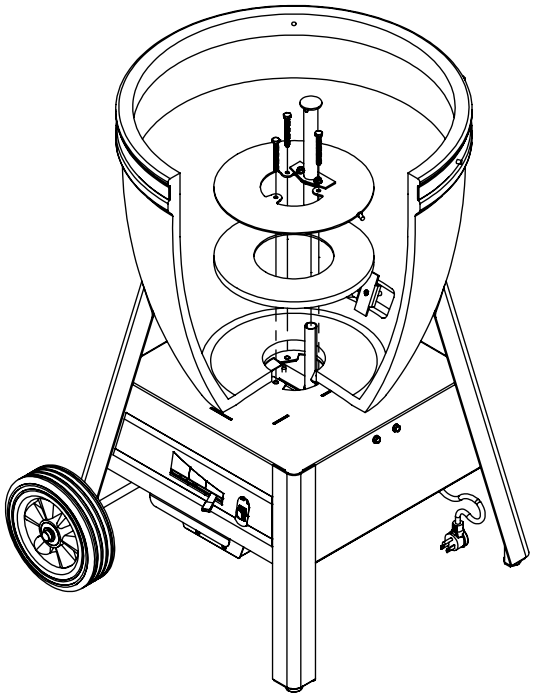


Figure 12: Securing the shell

Step 13: The three 1/4"-20 x 2.25" base bolts will slide through the holes in the secure plate and will thread into the corresponding holes in the base assembly. Tighten the bolts using a 7/16" wrench or socket. Do not over tighten, stop if secure plate is bending!

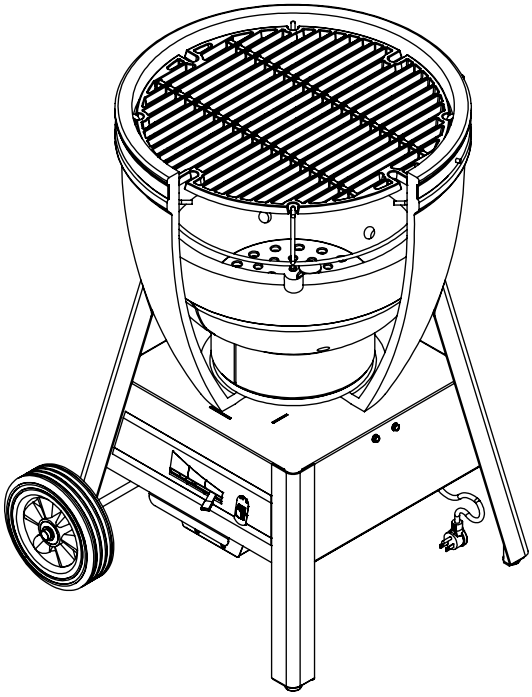


Figure 14: Grill and Support install

Step 16: Now you are ready to Install the shelves and supports. First attach the side shelves to the bottom band mounting studs using two 1/4”-20 plated hex nuts, see Figure 15. Do not tighten yet.

Note: One side shelf will include pegs for hanging your barbeque tools. You need to decide which side to install this shelf.

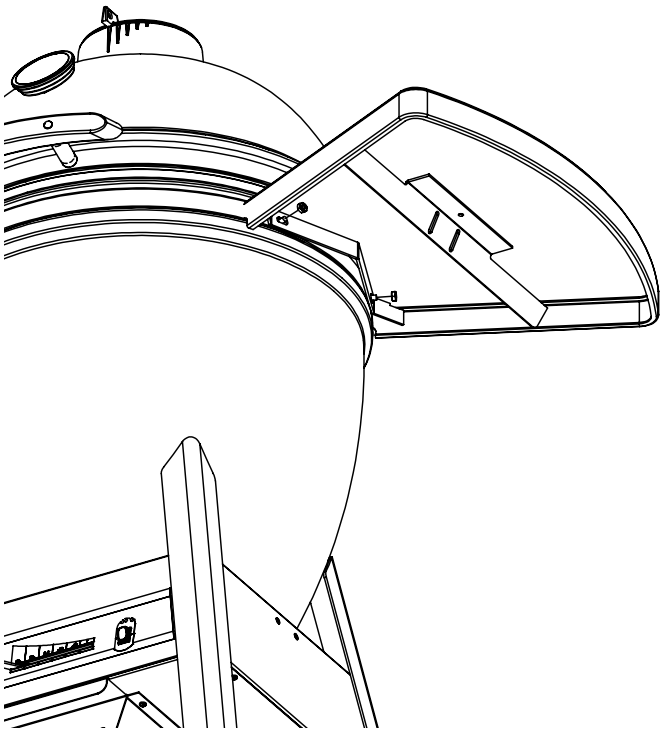


FIGURE 15: SHELF INSTALL

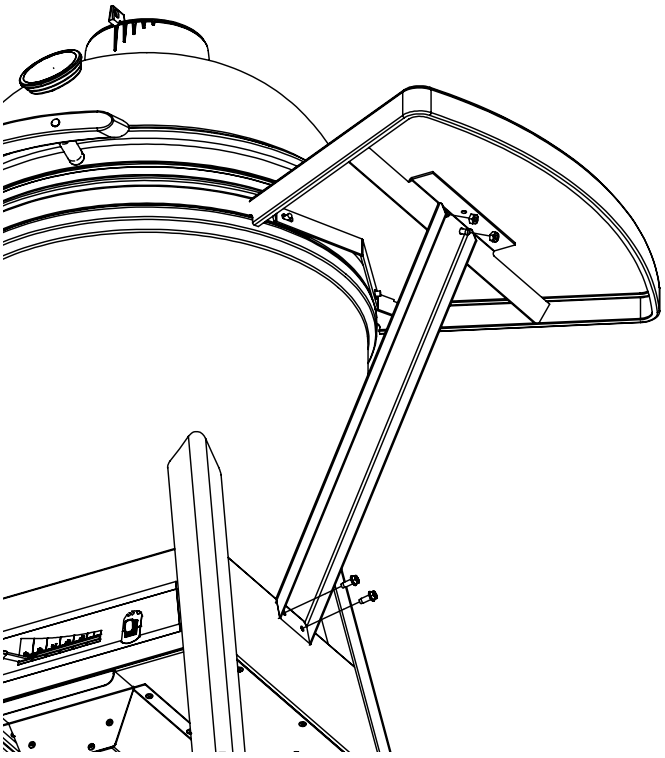


FIGURE 16: SUPPORT INSTALL

Step 17: Install shelf supports as shown, Figure 16. Use the supplied black 1/4-20 Shelf bolts . Once the supports are connected on both sides you can tighten all fasteners. Tighten the supports to shelves last this way you can level the shelves.

INSTALLATION INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE

Before moving your Black Olive Grill to its intended grilling location ensure that all of the fasteners have been correctly installed and tightened.

BE AWARE of any local bylaws that may specify a required distance between outdoor cookers and any structures, or that may limit outdoor flame of any type during drought or fire hazard periods.

PULL, DON'T PUSH: When moving your grill lift up on the right shelf opposite of the wheels, and roll. The grill is heavy and is not designed to roll over uneven terrain such as gravel or soft terrain.

ALWAYS place and use your Black Olive Grill in a **SAFE** and **LEVEL** spot. **DO NOT** place the grill on slopes, uneven surfaces, or under any unprotected combustible materials.

ALWAYS store your charcoal in a dry location to keep charcoal from absorbing moisture. Keep charcoal away from any heat-producing appliances and volatile gases or liquids.

DO NOT store charcoal inside the grill if it is not in use for prolonged periods of time or if it is kept in an area of high moisture or humidity. These conditions will cause the charcoal to absorb moisture and become harder to ignite as well as lower the overall performance of the grill.

MAKE SURE your Black Olive Grill has the correct clearances from combustible materials.

CLEARANCES

Clearances specified by the manufacturer must be followed correctly, failure to comply can result in property damage, personal injury, or death. Below are the **minimum** clearances, please use logic when choosing an area to operate your grill. Grill must be outside in a well ventilated area.

Side Clearance - The distance from the outside of the shell outward is 15 inches, see Figure 17.

Back Clearance - The distance from the back of the hinge to combustibles must be at least 12 inches, see Figure 17.

Top Clearance - The distance from the cap to a structure above the grill is minimum 36 inches, see figure 18.

CLEARANCES

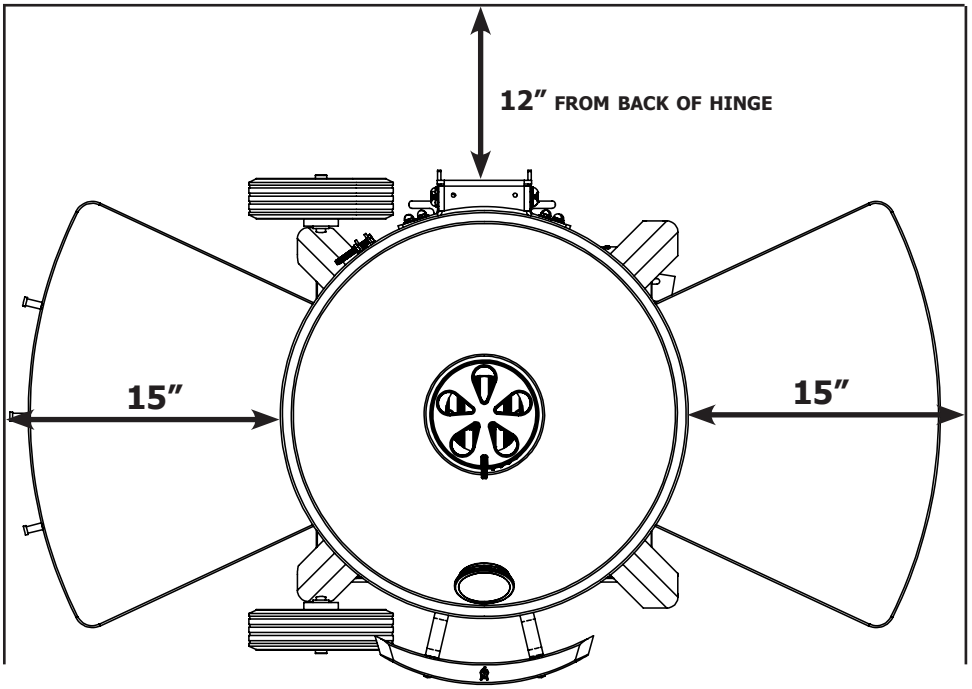


FIGURE 17: SIDE AND BACK CLEARANCE

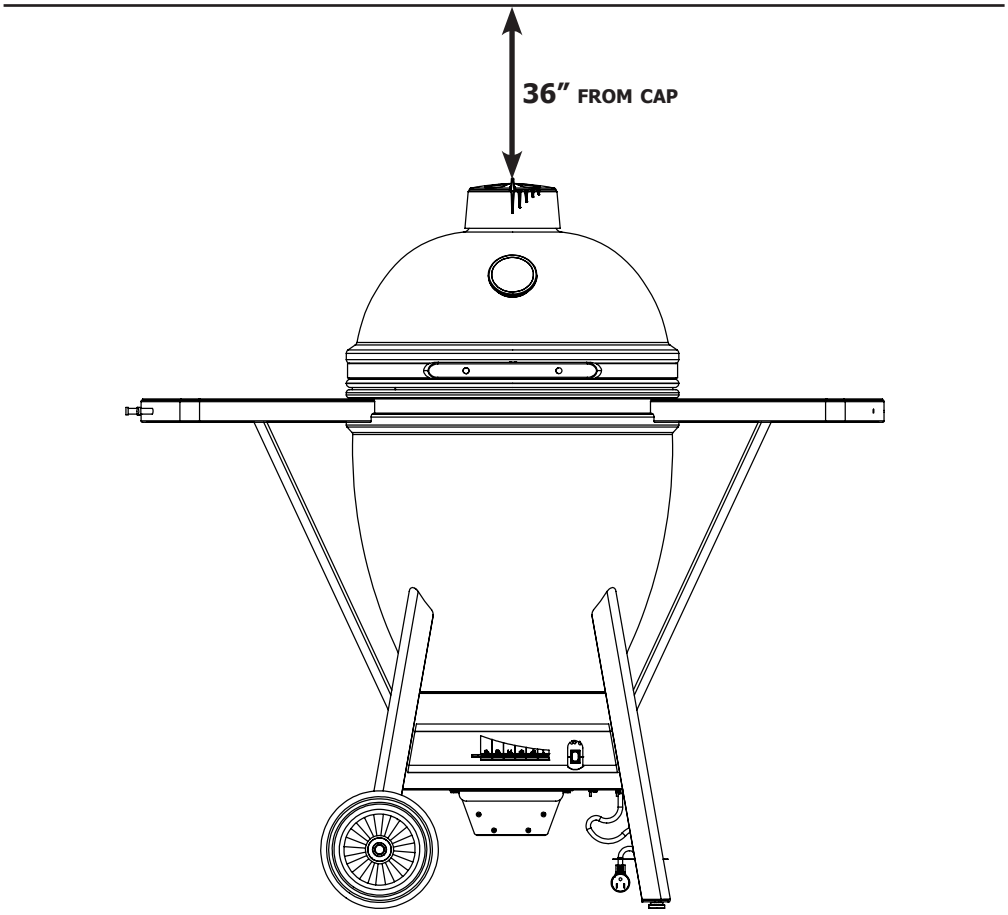


FIGURE 18: TOP CLEARANCE

LIGHTING INSTRUCTIONS

ALWAYS REMOVE THE GRILL COVER BEFORE LIGHTING THE GRILL

Fuel Type: Use only hardwood lump charcoal.

Note: No lighter fluid or fire starter cubes are required to start this grill.

To Start Grill: Scrape ash from previous burn through the cast grate, make sure holes aren't plugged. Check the ash pan and dispose of any ashes found. Fill ceramic fire basket with lump charcoal up to the horizontal line that separates the ceramic basket and fire ring. Next adjust the air control damper to HIGH (5-6) and turn on the ignition switch (switch lights up red if on). When starting the grill in a damp environment it will take longer to establish a fire. Keep switch on for 10 minutes then switch off. You should start to see smoke within 5 minutes.

FIGURE 19: PROPER FILL LEVEL

To Operate Grill: Once a fire has been established set the air control shutter and adjustable cast cap to the desired settings.

To Turn Off: Make sure the ignition switch is off. Close both the adjustable cap and air control damper to extinguish fire and save remaining charcoal for next use.

DANGER! Improper Use Can Cause Uncontrolled Fire. This appliance is intended to burn lump charcoal only. **NEVER** use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.

CAUTION! AVOID BACK DRAFTS. When operating at high temperatures slowly lift the lid or "burp" it by opening the lid 1-2 inches a few times before fully opening the grill. If opened too fast air can rush into the grill and cause a back draft which could seriously burn the user.

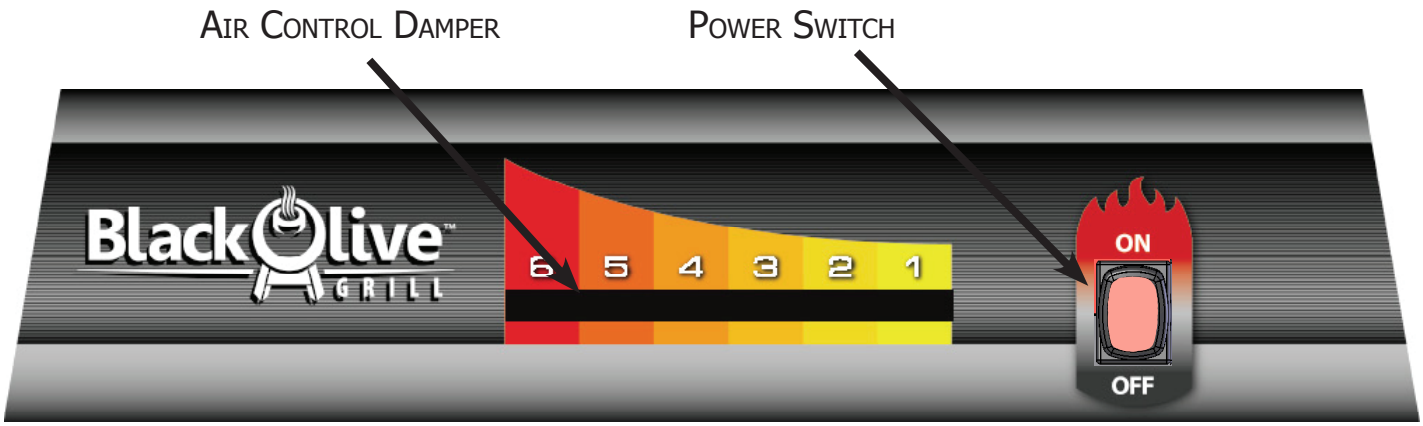


FIGURE 20: CONTROLS

OPERATING INSTRUCTIONS

FOR YOUR SAFETY, READ SAFETY PRECAUTIONS AND LIGHTING INSTRUCTIONS BEFORE OPERATING

When grilling set the air control damper to the medium setting (2-4), for searing set the air control damper to high (5-6). Fine tune temperature with the adjustable cast cap.

When slow cooking or smoking you will start the grill as per normal procedure. Leave the ignitor on for 5 minutes then shut off and move air control damper to the low range (1), from here you will need to fine tune the cast cap and air control damper to reach the desired temperature. It is recommended to use the pizza stone as a heat deflector when cooking at low temperatures.

The amount of charcoal in the bowl as well as the brand, moisture content, and lump size will affect the temperature of your grill. The recommended charcoal for this barbeque is hardwood lump charcoal. It is recommended to always use the same type of charcoal for consistent results.

The temperature ranges below can be used as an approximate guide when using your grill:

Smoking(1-2)200°F-350°F Grilling(3-4)350°F-500°F Searing(5-6)500°F-800°F

DO NOT attempt to move your Black Olive Grill when it is hot or while cooking.

USE CAUTION when touching exterior surfaces of grill, exterior surfaces are **HOT** when in use. Always keep children, pets, and combustible items away from your grill.

USE CAUTION when removing hot components like the cooking grill(s) or pizza stone from your grill. Always use protective gloves and gripping tools to avoid burns. Never set hot items on or near combustibles.

DO NOT leave your grill unattended with the lid open while lit. **BE AWARE OF FIRE HAZARDS** (dry leaves, decking and other combustible materials) that may be in proximity to the grill while it is in use as they may present a fire hazard if any sparks are allowed to come into contact (see Installation Instructions).

Always cover your grill with the supplied grill cover when it is not in use. **DO NOT** put the grill cover back on until the outside of the grill has completely cooled down.

THE BLACK OLIVE CHARCOAL GRILL IS SAFE WHEN USED AS INTENDED ACCORDING TO SAFETY GUIDELINES, AND WILL PROVIDE YEARS OF TROUBLE FREE USE AND ENJOYMENT.

IT IS THE USERS RESPONSIBILITY TO MAINTAIN SAFE OPERATION OF THE GRILL AND TO EXERCISE REASONABLE STANDARDS OF CARE AT ALL TIMES.

SAVE THESE INSTRUCTIONS

MAINTENANCE AND SERVICE

GENERAL MAINTENANCE

There are a few things you should check over before each grilling season to make sure your Black Olive is preforming properly.

- **Fasteners** - Check over all accessible fasteners to make sure nothing has come loose.

- **Ceramics** - Check inner basket and ring, if you see cracks this is normal and will not effect performance. If basket or ring are broken into multiple pieces they will need to be replaced.

- **Gasket -** The lid gasket may degrade over time, and depending on your use it may need to be replaced every 1-2 years. A replacement gasket can be purchased through your local Black Olive Dealer.

- **Ignitor Cover** - The cover tube will get corroded over time due to extreme temperature, replace before circular cap on top of tube is completely eaten away.

- **Air Control Damper** - Check air control damper movement for smooth operation. If damper does not move or is rough it will need to be inspected to see if it is bent or seized. Depending on issue damper may need replacement or lubrication.

- **Cleaning** - Wash exterior only when unit is cold, use soapy water. Do not use bleach or other harsh chemicals. Do not wash interior of shell as it will absorb water.

- **Mold -** If the Black Olive Grill is subjected to the elements for an extended length of time moisture can get trapped inside the grill and cause mold to appear on the grill's internal ceramics or grill. Start the grill and let it cook on High for at least 30 minutes to kill any mold that has formed. Once the unit has cooled scrape with a wire brush.

- **Ignition system -** Plug in and switch power on, switch light should come on. Check to make sure hot air is coming out of hole in ignitor cover (DO NOT BURN YOURSELF).

- **Ash Removal -** Using the provided ash scraper tool you should scrape all ash inside fire basket though holes in cast grate before filling with new charcoal. The ash pan should be emptied before every use. Make sure the air control damper is fully open in the "6" position as this allows ash to drop into ash pan. Failure to empty ash before using can cause poor performance. Do not empty ash pan while grill is in use.

- **Full Unit Clean -** Due to the ash pan system a full unit clean is only required 1 time per barbeque season. Only attempt a full unit clean when barbeque is completely cool.

1. Open the Black Olive and remove the cast grill, grill support, and any accessories that are inside i.e. pizza stone/heat deflector, double grill etc.
2. Remove inner ceramic fire basket, fire ring, and the cast grate.
3. Set the air control damper to 6, now scrape all ash through the hole in the bottom center of the shell.
4. If air control damper is open the ash will drop through the unit into the ash pan, you may have to empty the ash pan several times if there is a large build up of ash (close damper each time you remove ash pan).
5. Once all the ash has been removed place previously removed components back into grill.

Black olive accessories

Cast Iron Griddle Plate: This griddle plate is perfect for breakfast or brunch on the grill. It gives your Black Olive even more versatility and allows you to cook bacon, eggs, hash browns, and even pancakes!

50-2735

Pizza Stone/Heat Deflector: When used as a Pizza Stone, this versatile piece of cookware operates as a heat sink, providing an evenly-heated surface for cooking pizza or other baked good on your grill. Doubling as a Heat Deflector, it can also be used to circulate heat around your food for thoroughly cooked, moist and tender results.

50-2594

Cast Iron Cooking Grill: This heavy duty cast cooking grill has superior heat storing ability and provides perfect grill marks. It can used at the top or bottom level.

50-2660

Chicken Rack: An attractive alternative to serving your favorite poultry from grill to table at your next BBQ. This stand-up rack ensures proper flow of heat, shortening the cooking time, while searing and cooking the bird from the inside.

50-2590

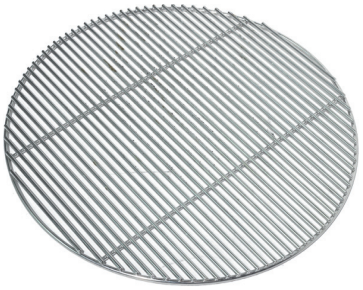
Bamboo Side Shelves: These multipurpose shelves simply sit on top of the existing shelves and can be used as cutting boards or prep stations. Made from Bamboo, they will retain their natural aesthetic beauty for all your future grilling.

50-2595

Rib Rack: The unique shape of the rib rack allows you to cook large quantities of ribs, or anything that can be placed in the slots by cooking them vertically in the rack. It can also be used upside down to cradle large roasts.

50-2591

Stainless Steel Cooking Grill: This cooking grill has superior corrosion resistance and provides a second grilling surface that can be used when the cast grill is placed on the lower level of the grill support



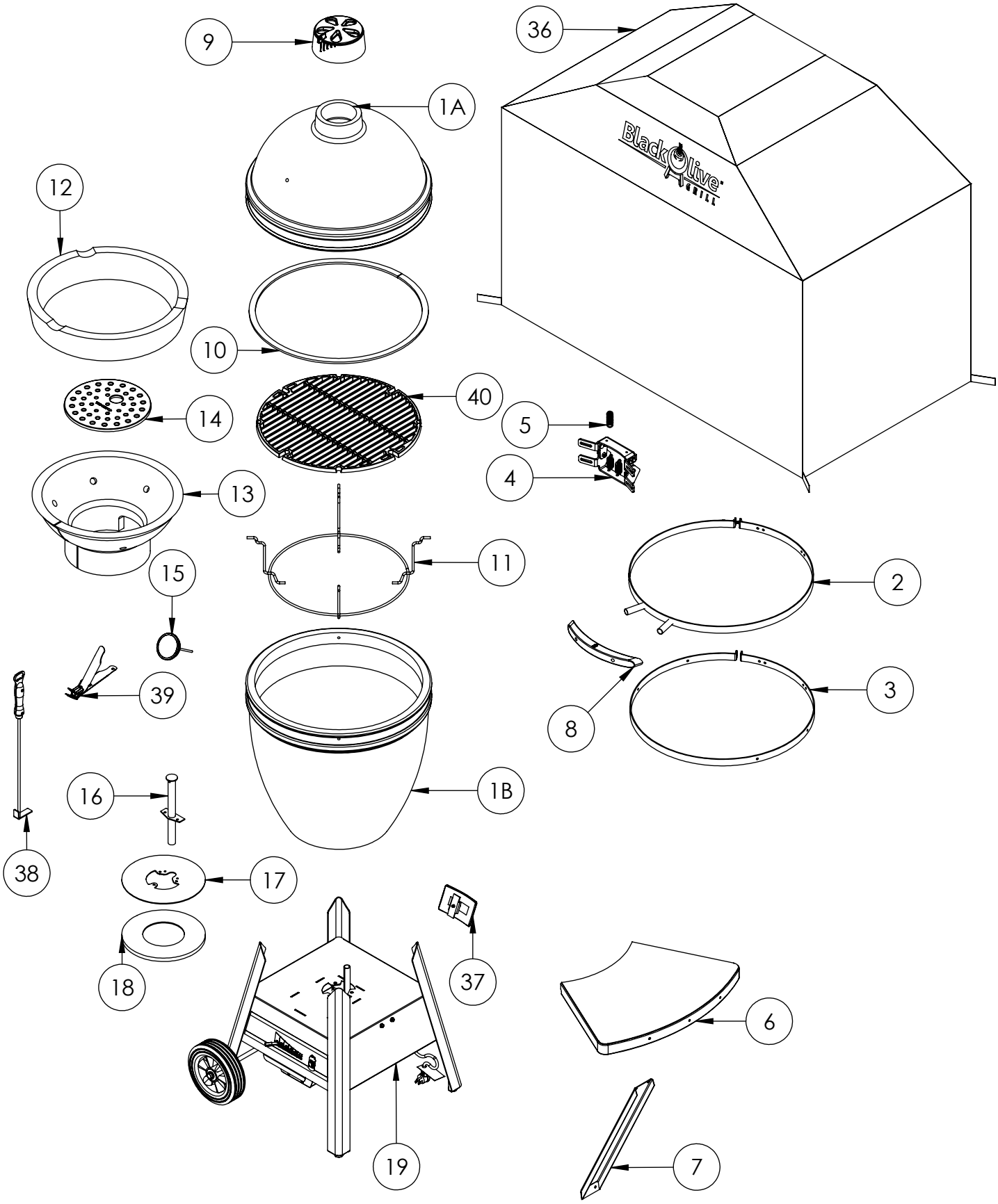
50-2736

Double Cooking Grill: This 2nd cooking grill can further increase the cooking area when used in conjunction with the SS Cooking Grill, providing three separate levels of grilling surface to effectively roast, bake, and smoke foods high in the lid.

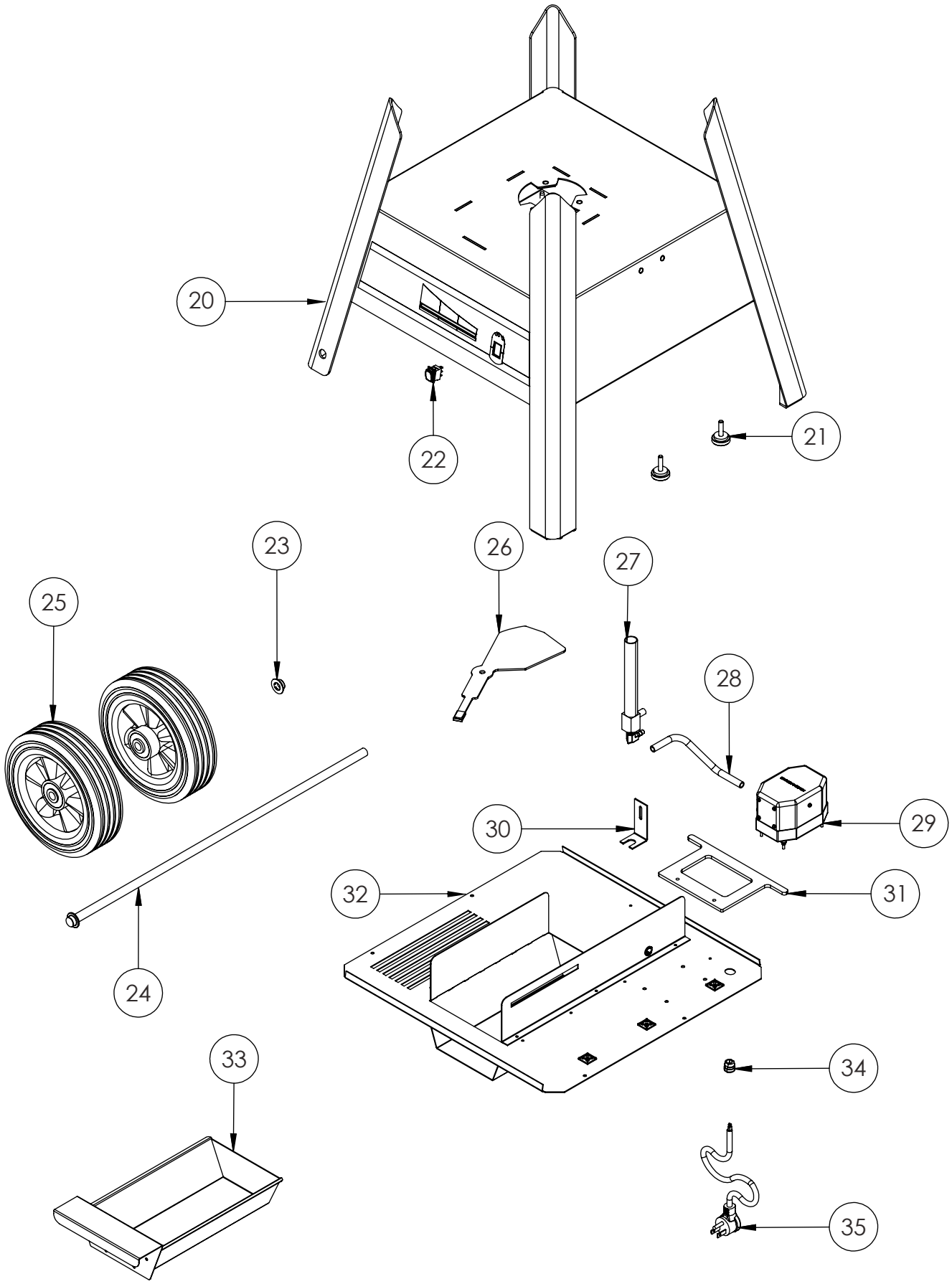
50-2593

DO NOT use accessories NOT specified for use with this appliance

PARTS DIAGRAM



PARTS DIAGRAM



PARTS LIST

Item #	Description	Part #
1A	Black Olive Body (Top)	50-2739
1B	Black Olive Body (Bottom)	50-2740
2	Top Band Assembly	50-2741
3	Bottom Band Assembly	50-2742
4	Hinge Assembly	50-2746
5	Hinge Spring	50-2706
6	Side Shelf	50-2744
7	Shelf Support	50-2779
8	Bamboo Handle	50-2700
9	Adjustable Cast Cap	50-2794
10	Body Gasket (Top or Bottom)	50-2704
11	1/4" SS Cooking Grill Support	50-2795
12	Ceramic Fire Ring	50-2796
13	Ceramic Fire Basket	50-2797
14	Cast Charcoal Grate	50-2798
15	Thermometer	50-2713
16	SS Ignitor Cover Tube	50-2799
17	SS Shell Secure Plate	50-2800
18	Ceramic Blanket	50-2801
19	Fully Assembled Base	50-2802
20	Base Frame w/ Decal	50-2803
21	Leveling Legs	50-2714
22	Power Switch	50-2804
23	Black Olive Wheel End Caps (set of 2)	50-2727
24	Axel w/ Wheel Retainers	50-2757
25	Black Olive Wheels 8" Diameter	50-2756
26	SS Air Control Lever	50-2805
27	Ignitor with fitting	50-2791
28	Silcone Air Tube	50-2806

PARTS LIST

29	Air Pump 16.5 L/min	50-2807
30	Ignitor Lockdown Bracket	50-2808
31	Power Cord Wrap	50-2809
32	Charcoal Base Tray	50-2810
33	Charcoal Ash Pan	50-2811
34	Electrical Cord Strain Relief	EC-044
35	120V Electrical Power Cord 8 ft	EC-042
36	Black Olive Grill Cover	50-2596
37	Cleanout Cover Assembly	50-2812
38	Charcoal Scraper Tool	50-2813
39	Grill Gripper	50-2814
40	Cast Cooking Grill	50-2660
	Accessories - SS Cooking Grill	50-2736
	Accessories - Bamboo Side Shelf	50-2595
	Accessories - Heat Deflector / Pizza Stone	50-2594
	Accessories - Double Cooking Grill	50-2593
	Accessories - Rib Rack	50-2591
	Accessories - Chicken Rack	50-2590
	Accessories - Cast Iron Griddle Plate	50-2735

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill Will Not Light	Grill is not plugged in	Make sure outlet is working and plug grill in.
	Power switch is off	Red light on switch will light up when ignitor and pump are turned on.
	Charcoal is wet	Replace wet charcoal with fresh dry charcoal.
	Air pump is not running	When the grill is switched on you should hear the pump running, check the base of the grill for a vibration. If no vibration is present the pump is not running. Contact your local Black Olive Dealer for assistance. If ignitor has been running without pump for longer than 5 minutes it will likely need to be replaced as well.
	Ignitor not working	First empty the charcoal basket to expose the ignitor cover tube. Switch on and check for air flow coming out of ignitor cover tube. If you can feel airflow but no heat the ignitor is burnt out. Contact your local Black Olive Dealer for a replacement.
	Wiring connections	With the grill unplugged check to see if any wiring connections are unplugged. Also check for wiring damage, rodents have been know to chew through wiring.
Grill Temperature Will Not Reach 500°F	Air holes in Fire basket or cast grate are plugged	Before each use you should scrape as much ash as possible through the cast grate and clear any hole plugged with ash or small charcoal lumps. It is not recommended to try and unplug holes while grill is hot.
	Air control damper is not opened enough	Air control damper will need to be in the 4-6 range in order to reach higher temperatures. This works in conjunction with the adjustable cast cap. The more air airflow going through the shell the hotter it will get.
	Charcoal is wet	Charcoal can absorb moisture while in the bag or while in the grill. If you live in a region with high relative humidity make sure you store your charcoal in a dry place. If charcoal is left inside the grill for prolonged periods or if the grill has been left uncovered and rained on the charcoal should be replaced with fresh dry charcoal.
	Not enough Charcoal	If desired temperature is in excess of 350°F you should fill the charcoal basket up to the horizontal line that separates the fire basket from the fire ring.
Grill temperature will not go below 350°F	Ceramic Shell too Hot	When planning to cook at low temperatures you want to minimize the time you are heating up the ceramics. Ceramics hold heat very well and if heated at high temp for longer than 10 minutes or more it will take a long time to cool down. Once a fire is established you should set the air control damper to low (1-2) and adjust the cap to limit air flow.
	Air Leak	If there is an air leak somewhere this will feed the fire.
	Too much charcoal	When preparing for a low temperature cook it will be easier to keep the temperature down if less charcoal is loaded into the fire basket.

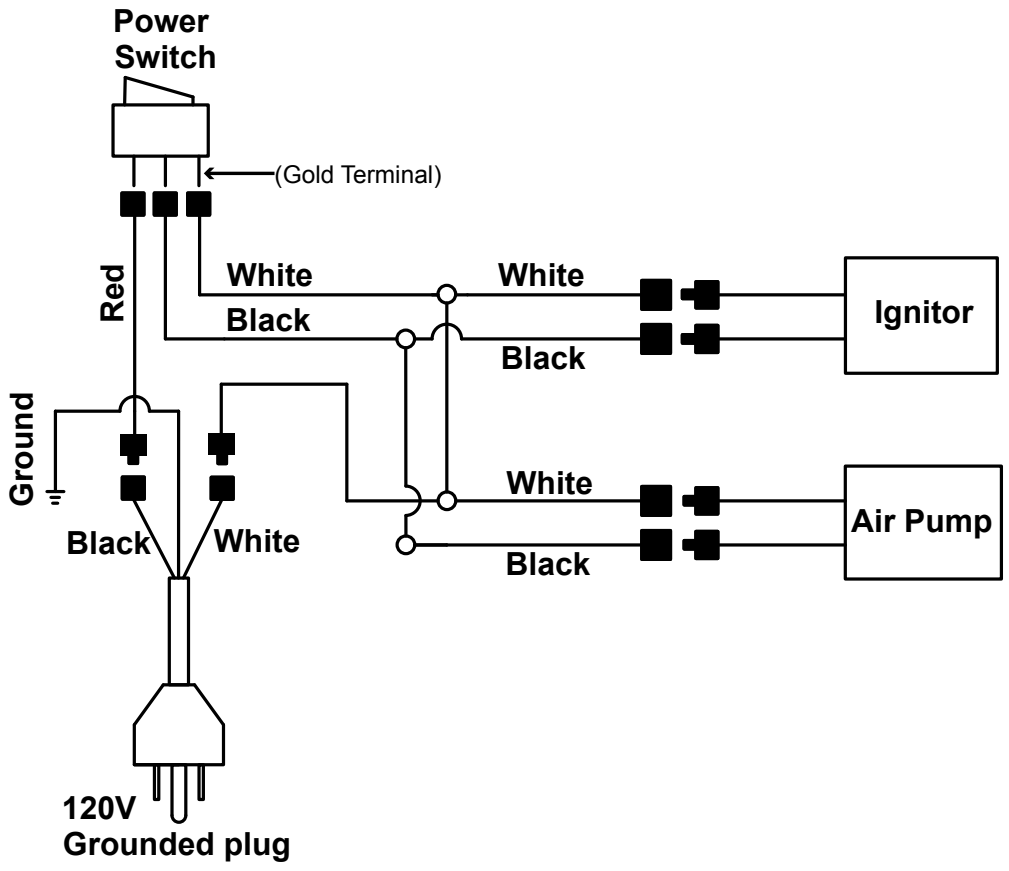
TROUBLESHOOTING

Problem	Possible Cause	Solution
Leaking Smoke	Incorrect lid alignment	If the gaskets are not sealing the hinge will need to be adjusted. Open the grill and remove the springs. Close the lid and loosen the 4 acorn nuts on the sides of the hinge. Center the lid and make sure gasket is sealing. Retighten the acorn nuts then replace the springs.
Lid is Heavy to Open	Broken hinge or loose springs	Contact your local Black Olive Dealer for replacement hinge or springs.
Black Olive 'Sweating'	This is normal	Under certain temperatures the grill may bead or sweat. The grill is made of a naturally porous ceramic material that holds moisture and, when heated, releases it both inside and outside the grill.

Technical Specifications

Electrical input rating: 120 V AC, 60 Hz, 3.55 A, 425 W

Black Olive Charcoal Grill - Wiring Diagram



Black Olive Charcoal Grill Warranty

Sherwood Industries Ltd prides itself in producing the highest level of quality and customer service. The Black Olive Grill is built using only the finest material to create a durable ceramic grill/smoker. Our commitment is backed by our Exclusive Limited Lifetime Warranty to the original purchaser. Sherwood Industries Ltd takes every precaution to utilize materials that retard rust. Even with these safeguards the material can be compromised by various substances and conditions beyond the manufacturer's control.

Limited 7-Year Warranty

Under this warranty, the manufacturer covers the ceramic shell. Defective ceramic shells will be replaced upon return to the manufacturer within seven (7) years. The manufacturer is not liable for any transportation charges, packaging costs, export/import duties, or levied taxes. Please see the Exclusions and Restrictions section on the following page, as certain limitations apply to this warranty.

Limited 5-Year Warranty

Under this warranty, metal components and cast iron parts are covered against defects in material and workmanship for a period of five (5) years. Metal components covered include: cast grill, shelves, and cart. Please see the Exclusions and Restrictions section on the following page, as certain limitations apply to this warranty.

Limited 3-Year Warranty

Under this warranty, all Black Olive Grill electrical components are covered for a three (3) year period. Components covered under this warranty include: Ignitor, pump, and switch. Please see the Exclusions and Restrictions section on the following page, as certain limitations apply to this warranty.

Warranty Statement

NEITHER THE MANUFACTURER, NOR THE SUPPLIERS TO THE PURCHASER, ACCEPTS RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO THE PROPERTY OR PERSONS RESULTING FROM THE USE OF THIS PRODUCT.

THE MANUFACTURER SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF THIS PRODUCT. ALL WARRANTIES BY MANUFACTURER ARE SET FORTH HEREIN AND NO CLAIM SHALL BE MADE AGAINST MANUFACTURER ON ANY ORAL WARRANTY OR REPRESENTATION.

Warning: An Online Purchase Will Void Your Warranty

For warranty service, please contact your local dealer. Before you call, please have the following information available:

MODEL NUMBER _____

SERIAL NUMBER _____

PROOF OF PURCHASE (detailed receipts)

Black Olive Charcoal Grill Warranty

Exclusions and Restrictions

1. This Limited Warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed. If damage is caused by lack of proper use, assembly, maintenance or installation, accidents or natural disasters, by unauthorized attachments or modifications, or during shipment the warranty is not applicable.
2. Cracks may form on inner ceramic fire ring and fire basket, this is normal when operated at high temperatures. Parts will only be covered under limited warranty if broken into multiple pieces.
3. This Limited Warranty does not cover thermometers or gaskets, these parts can be damaged by operating grill in excess of 800 °F for extended periods.
4. This Limited Warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.
5. This Black Olive Grill must be operated and maintained at all times in accordance with the instructions in the Owner's Manual.
6. If the unit shows signs of neglect or misuse, it will not be covered under the terms of this Warranty policy.
7. Performance problems due to operator error will not be covered by the Limited Warranty policy.
8. As this is a grill/smoker, the interior may experience changes in color of surface finish. This is not a flaw and as such is not covered under this warranty.
9. The pouring of liquids on your grill flame will void the warranty, starter lighter fluid is not to be used to start a fire inside the Black Olive Grill.
10. Burning anything other than premium lump charcoal may void the warranty.
11. There is no written or implied performance warranty on the Black Olive Grill, as the manufacturer has no control over the assembly, operation, cleaning and maintenance or the type of fuel burned.
12. This Limited Warranty will not apply if your product has not been assembled, operated, cleaned and maintained in strict accordance with the manufacturer's instructions, or placed in accordance with minimum clearances as listed in the manual.
13. This Limited Warranty does not cover damage or breakage due to misuse, improper handling or modifications.
14. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the Limited Warranty **DOES NOT COVER RUST OR OXIDATION,** unless there is a loss of structural integrity on the grill components.
14. If the grill is used for commercial purposes, it is excluded from the Limited Warranty. The Limited Warranty is automatically voided if the grill's serial number has been removed or altered in any way.
15. Labour to replace or repair items under this Limited Warranty will be covered per our warranty service fee.
16. This Limited Warranty is applicable only to the original purchaser and it is nontransferable.
17. If for any reason any section of the Limited Warranty is declared invalid, the balance of the warranty remains in effect and all other clauses shall remain in effect.
18. The manufacturer will be responsible for stocking parts for a maximum of seven (7) years after discontinuing production of the item. An exception to this would be if an OEM supplier is not able to supply a part.
19. The manufacturer will not be responsible for performance issues caused by environmental conditions.
20. Damage to porcelain/painted surfaces caused by scratches, melted items, or other external scores and residues left on these surfaces from the use of abrasive cleaners or polishes is not covered in this warranty.
21. The Black Olive Grill must be protected by the supplied BBQ Cover when the unit is not in use.
22. This Limited Warranty does not cover spidering or crazing of the porcelain finish as these are natural occurrences with use over time.
23. Optional accessories for the Black Olive Grill are covered against defect for a period of one (1) year from purchase.
24. Fading of the BBQ cover is a natural result of exposure to the elements and is not covered by warranty.

Notes

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WWW.BLACKOLIVEGRILL.COM

June 19, 2013
C-14063